

FAQS

Business Hours are Monday through Friday 9AM to 5PM. Deliveries and Pick Ups are available 7 days a week between 6am - 5pm. Deliveries and Pick Ups outside of that window may be subject to additional charges. To qualify for pick up or delivery, we require a \$250 food minimum.

We source **beyond-organic produce** and **pasture-raised meats** from small farms for all of our dishes. Our eggs, milk, and cream are certified organic. Everything is made by hand in our own kitchen.

OUR SERVICES

Our **Drop Off Catering** is delivered in disposable aluminum pans that are lined with parchment paper, wrapped, and tied with string. We are happy to set up everything in a simple buffet style upon arrival or allow you enough time to re-plate the items on your own platters. We provide kraft paper and disposable serving utensils. Compostable plates, utensils, and napkins are available upon request for an additional fee. Service, rentals, and alcoholic beverages are not provided with drop off catering. We are happy to refer you to our preferred vendors - ask us!

If you are interested in **Full Service Catering**, we require a \$2,500 food minimum per event. There are many variables that determine overall cost for Full Service Catering, such as venue, timeline, style of service and guest count. Rental items and bar programs would be separate costs to consider. Should you be interested in Full Service Catering within 10 business days for your event, an additional 8% Rush Fee will be applied.

DELIVERY FEE FOR DROP OFF CATERING

Delivery charges are based on date, time, and location of delivery. Delivery rates start at \$85. Additional mileage fees are charged for deliveries outside of a 10 mile radius from our Cypress Park location. Multiple deliveries in one day will incur multiple delivery charges. Delivery Times and Location can be adjusted up until noon on the business day prior to your event.

MENU CHANGES

Drop Off Catering menu revisions must be made two business days in advance. Full Service Catering menu revisions are subject to terms listed in our contract.

ORDER CONFIRMATION

Drop Off Catering requires full payment two business days prior to your event. Full Service Catering events are confirmed after a 50% deposit has been received. By submitting payment, you are agreeing to the terms and policies stated on your invoice.

CANCELLATIONS

Once payment is processed, all sales and menu selections are final.

PRICING

Pricing and availability of menus is based on seasonality. All pricing is subject to change until an estimate is created.

SIGNATURE LASAGNA CUPCAKES™

\$9.50 Per Cupcake / Minimum 12 Per Order / 3 Per Flavor

Vegetarian Lasagna Cupcakes

- Heirloom Tomato and Basil
- White Cheddar Mac 'N Cheese
- Pumpkin, Brown Butter and Sage

Meat Lasagna Cupcakes

- Grass-fed Short Rib and Sweet and Sour Onions
- Spicy Peas & Barnetts Pork Bolognese
- Mary's Farm Turkey Bolognese

SMALL BITE APPETIZERS

Wild Mushroom Polenta Cake (GF)

Crispy Golden Polenta cake topped with Preserved Lemon Marinated Wild Mushrooms, House-Made Ricotta Cheese, Shaved Parmesan Cheese, and Italian Parsley

\$47 / Dozen / 3 Dozen Minimum

Butternut Squash Agnolotti

House-Made Pasta stuffed with Butternut Squash, finished with Maple Sage Brown Butter

\$47 / Dozen / 3 Dozen Minimum

Medjool Dates Stuffed with Parmesan (GF)

Wrapped in House-Cured Prosciutto, Sea Salt & Saba Honey Glaze

\$52 / Dozen / 3 Dozen Minimum

Grass-fed Grilled Beef Crostini

Grass-fed Beef with Orange-Olive Salsa and Cheddar on Grilled Bread

\$47 / Dozen / 3 Dozen Minimum

Fruit & Cheese Skewers (GF)

Seasonal Fruit, White Cheddar, and Mint

\$46 / Dozen / 3 Dozen Minimum

Smoked Fish

House-Smoked Wild Line Caught Fish on a Potato Hash Brown Croquette, with whipped Crème Fraîche and pickled Tapenade

\$54 / Dozen / 3 Dozen Minimum

Persian Cucumber Crudité (GF)

With Whipped Cream Cheese, Fried Scallions and Asparagus Tips

Vegetarian Option Available

\$41 / Dozen / 3 Dozen Minimum

Mini Fried Chicken 'N Waffles

House-Made Waffles with Buttermilk Fried Mary's Chicken, Brown Butter, and Sea Salt, served with Blueberry Maple and Kendall Farm Crème Fraîche

\$50 / Dozen / 3 Dozen Minimum

STATIONARY APPETIZERS

Crostini Station

Seasonal Selection of Fresh Milk Cheeses, House-Cured Meats, Marinated Olives, House-Pickled Vegetables, Toasted Nuts and a Variety of House-Made Dips, served with Brioche Toasts, Baguette Tuille, and Whole Wheat Crostini

Vegetarian Option Available

\$162 / Large / Serves 10-14

Domestic Midwest Style Cheese Platter

Rosemary Honey Ham, Pepperjack Cheese, Grass Fed White Cheddar Cheese, Marinated Cherry Tomatoes, Persian Cucumber Speed Pickles, Honey Whole Grain Mustard, Romesco Whipped Cream Cheese and Herbed tearable Fresh Baked Polenta Bread

Vegetarian Option Available

\$156 / Large / Serves 10-14

Seasonal Fruit Platter (V, GF)

Sliced Seasonal and Assorted Farmer's Market Fruit

\$72 / Small / Serves 4-6

\$134 / Large / Serves 12-16

Seasonal Garden Vegetable Crudit  (GF)

Farmer's Market Vegetables served with Braised Spinach Dip, Bean Puree, and Almond Romesco Sauce

Vegan Option Available

\$71 / Small / Serves 4-6

\$143 / Large / Serves 10-14

Scottish Fish Platter

House-Cured Smoked Fish with Caper Berries, Lemon, Sweet Torpedo Onions, Tomato Slices, Hard Boiled Egg Slices, Butterleaf Cups, Shaved Persian Cucumber and Castelvetrano Olives, with Mini Brioche Toasts, Grilled Breads, Crispy Crostini, and Beet Cream Cheese

\$71 / Small / Serves 4-6

\$143 / Large / Serves 10-14

DIY Avocado & Pumpkin "Guacamole" Toast Platter

Make your own Avocado Toast & Cilantro Smashed Pumpkin Guacamole Tartines served with Shaved Radishes, Garlic Rubbed Bub and Grandmas Polenta Loaf & Parmesan & Pesto Garlic Bread

Vegan Option Available

\$88 / Large / Serves 10-14

Paleo Platter (GF)

Shaved Grass Fed Roast Beef, Pasture Raised Soft Boiled Eggs, Olive Oil & Herb Poached Local Seafood, Coconut Oil Roasted Sweet Potatoes, Shallot & Garlic Chicken Pate, Raw Carrot and Broccoli Crudit , Spicy Grilled Squash with Jalape os and Smashed Avocados.

Vegan Option Available

\$88 / Small / Serves 4-6

\$156 / Large / Serves 10-14

STATIONARY APPETIZERS

Vegan Paleo Platter (V, GF)

Shaved & Marinated Roasted Beets, Citrus & Serrano Pickled Raw Cucumbers, Olive Oil & Herb Poached Fingerling Potatoes, Coconut Oil Roasted Sweet Potatoes, Shallot & Garlic Pumpkin Pate, Raw Carrot and Broccoli Crudit , Spicy Grilled Squash with Jalape os and Smashed Avocados.

\$88 / Small / Serves 4-6

\$156 / Large / Serves 10-14

Market Vegetable Bruschetta Platter (V)

Garlicky Shaved Focaccia with Marjoram and Thyme served with Olive Oil Poached Carrot, Sunflower Seed and Chili Pepper with Opal Basil Bruschetta, Heirloom Cherry Tomato, Garlic and Balsamic Vinegar Bruschetta and Green Zucchini, Pepita with Mint, English Peas and Lemon Bruschetta

\$88 / Large / Serves 10-14

Market Vegetable Ecology Platter (V, GF)

Red Quinoa Pilaf served with Whipped Black Sesame Seed Hummus, Raw Cucumber, Tomato and Garbanzo Bean Salad, Broccoli Sprouts, Saut ed Veggie Tops, Grated Carrot Slaw and Charred Hard Squashes

\$71 / Small / Serves 4-6

\$143 / Large / Serves 10-14

GRILLED PIZZA FLATBREADS

Served with Charred Pepper Romesco Sauce

\$60 / Half Dozen

Cured Meat

Confit Garlic Rubbed Flatbread with House Cured Meats, Peppers, Parmesan, and Mozzarella Cheese

Vegetable Caponata

Confit Garlic Rubbed Flatbread with Roasted Seasonal Vegetables, Peppers, Sweet & Sour Onions, Arugula, Parmesan, and Mozzarella Cheese

Grilled Mushroom and Mozzarella

Confit Garlic Rubbed Flatbread with Roasted Mushrooms, Lemon, Parmesan, and Mozzarella Cheese

Vegan Option Available with Cashew Burrata

FARMER'S MARKET SALADS

\$71 / Small / Serves 4-6

\$126 / Large / Serves 8-12

Heirloom LA Garden Salad (GF)

Mixed Seasonal Greens with Shaved Carrots and Radishes, Sliced Cucumber, Shaved Rutiz Farm Fennel, Cherry Tomatoes or Apple Slices, Ricotta Cheese, Pumpkin Seeds, and Lemon Vinaigrette Dressing

Vegan Option Available

Kale & Endive Caesar Salad

With Grated Parmesan Cheese, Sunflower Seeds, Anchovy Vinaigrette, and Crispy Olive Croutons

Cilantro, Caramelized Parsnip and Avocado Salad (GF)

Kale and Cilantro, Caramelized Parsnips, Sliced Avocado, Pumpkin Seeds, Baked Ricotta and Chili Lime Vinaigrette

Vegan Option Available

Purple Kale & Butternut Squash Salad (GF)

With Oven Roasted Golden Beets, Pepitas, Baked Ricotta, and Orange Vinaigrette

Vegan Option Available

Green Apple, Broccoli, Radish & Cheddar Salad (GF)

Sliced Apples, Blanched Baby Broccoli, Shaved Radishes, White Cheddar, Radicchio, and Endive, Chipotle Lemon Dressing and Roasted Walnuts

Vegan Option Available

Ruby Red Grapefruit Salad (GF)

With Endive Spears, Gem Lettuces, Figs and Blended Fig Vinaigrette, Roasted Sunflower Seeds, Peeled Pecorino, Macerated Fig Dressing and Fingerling Potatoes

Vegan Option Available

Red Bell Pepper Salad (GF)

With Lemon and Baby Broccoli, Herb Marinated Feta Cheese, Red and White Endive Spears, Arugula, Red Wine Vinaigrette and Almonds

Vegan Option Available

Zucchini Salad (GF)

With Raw Shaved Baby Zucchini, Yellow Patty Pan Squash, Roasted Wong Farm Tomato Vinaigrette, Spicy Pumpkin Seeds, Shaved San Andreas Cheese and Grilled Calabacitas

Vegan Option Available

FAMILY STYLE ENTREES

Pasture-Raised Chicken Harvest (GF)

Oven Roasted Boneless Chicken Breast with Lemon and Garlic, Bone-in Thighs and Legs served with Sautéed Kale, Baby Carrots and Roasted Onions

\$134 / Serves 6-10 / 2 Chickens

\$220 / Serves 12-16 / 4 Chickens

Grass Fed Beef Harvest (GF)

Platters featuring Red Wine and Demiglace Braised Short Rib and Brisket served with Garden Herb Salsa Verde, Shaved Sea Salt and Root Vegetables

\$104 / Serves 6-10 / 3 Pounds of Beef

\$200 / Serves 12-16 / 6 Pounds of Beef

Peads & Barnetts Pork "Porchetta" (GF)

Platters featuring Peads & Barnetts Rolled Fennel and Garlic Porchetta served with sautéed JF Organic Swiss Chard and Green Onions, Pickled White Onion Rings and creamy Stone Milled Polenta

\$99 / Serves 6-10 / 3 Pounds of Pork

\$191 / Serves 12-16 / 6 Pounds of Pork

INDIVIDUAL ENTREES

Minimum order of 6 per entree

Wild, Local, Line-Caught Whitefish (GF)

Oven Roasted California "Catch of the Day" Halibut, Cod, or Yellowtail with Parsley Leaf Salad, Lemon Beurre Blanc, and Soft Herbs

Dairy Free Option Available

\$18 / Serves two 3oz Portions

Buttermilk Fried Pasture-Raised Chicken

Served with House-Made Spicy BBQ Sauce, Honey Whole Grain Mustard, and Pickled Pepper Slaw

\$19 / Serves two 3oz Portions

Smoked Grass Fed Brisket (GF)

BBQ Style Hickory and Applewood Smoked Beef Brisket served with Pan Jus

\$18 / Serves two 3oz Portions

VEGAN & VEGETARIAN ENTREES

Minimum order of 6 per entree

Braised Cauliflower Quarters (V, GF)

with Cilantro Pesto, Caramelized Turnips, Fresh Lime, Cilantro Blossoms, and Wild Spinach "Lambs Quarters"

\$14 / Serves two 3oz Portions

"Veggie Burger" (V, GF)

Green Garbanzo and Chickpea "Veggie Burger" with McGrath Farm Heirloom Carrot Ketchup, Macerated JF Organic Farm Peppers & Zucchini, and Sautéed Shiitakes

\$15 / Serves two 3oz Portions

FARMER'S MARKET SIDES

\$50 / Small / Serves 8-12

\$93 / Large / Serves 16-20

Eggplant "Caponata" (V, GF)

With Roasted Eggplants, CA Extra Virgin Olive Oil, Fried Carrot Tops, Roasted Peppers, and White Wine Vinegar Pickled Onions

"All-Blue" Potato Salad (GF)

With Roasted Carrots, Green Onions, Whole Grain Mustard Vinaigrette, and Garlicky Aioli

Japanese Sweet Potato & Red Onion Gratin (V, GF)

With Vegan Butternut Squash "Queso" and Shaved Jalapeños

Plancha Toasted Romano Beans (GF)

With Basil Pesto, Grilled Red Onions, Wilted Spinach, and Sea Salt

Spicy Broccoli (GF)

With Chili Flakes, Grass Fed Butter, Lemon Zest and Grilled Coastal Farm Radicchio

Braised McGrath Farm Baby Beets (V, GF)

With Candied Beet Stems, Beet Greens, Toasted Pecans, and Raw Candy Cane Beet Slices

Roasted Carrots and Squashes (V, GF)

With Arugula Pesto, Arugula Leaves, and Atomic Red Carrot Shavings

Smashed Potatoes (GF)

Skin-On Smashed Sierra Gold Potatoes with Roasted Garlic and Whipped Cream Cheese

Fingerling Potatoes (V, GF)

Roasted Fingerling Potatoes and Crispy Kale with Garlic and Rosemary

Roasted Wild Mushrooms (V, GF)

Assorted Large Mushrooms sautéed with Purple and Green Kale and Sea Salted English Peas

Cauliflower "Couscous" Salad (V, GF)

Raw, Seasonal, Shaved Vegetables, Crumbled Cauliflower "Couscous", Curry Vinegar, and Roasted Nuts

Whole Roasted Jimenez Farm Baby Brussels Sprouts (V, GF)

With Honey Whole Grain Mustard Vinaigrette, Caramelized Sunchoke, and Greens

English and Snow Pea Sauté (GF)

English Peas and Snow Peas with Parmesan and Mustard Roasted Endive

Blanched Cauliflower Romanesco (V, GF)

With Radishes, Preserved Lemon Dressing and Oven Roasted Endive

FARMER'S MARKET SIDES

\$50 / Small / Serves 8-12

\$93 / Large / Serves 16-20

Spaghetti Squash "Carbonara" (GF)

With Smoked Peppers, Butter, Black Pepper, and Shaved Parmesan Cheese

Vegan Option Available

Three-Bean Casserole (V,GF)

Haricot Vert, Blue Lake Beans, and Wax Bean Casserole with Roasted Mushrooms, Preserved Lemon, and Roasted Almonds

Parsnips and Artichoke Bruschetta (V,GF)

With Garlic and Fennel, Fresh Orange Juice, and Yellow Onions

PREPARED SALADS

\$38 / Small / Serves 8-12

\$63 / Large / Serves 16-20

Vegan Beet Couscous Salad (V)

Roasted Beets, Couscous, Raisins, and Toasted Pecans, with Cumin Vinaigrette

Marinated Cumin Carrot and Quinoa Salad (GF)

Roasted McGrath Farm Carrots, White Quinoa, Baked Ricotta, Spicy Pumpkin Seeds and Crispy Kale with Cumin Vinaigrette

Harissa Sweet Potato Salad (GF)

Japanese Sweet Potato Salad with Harissa, Chestnut Honey, Ginger, Cinnamon, Lemon and Parsley

Wheat Berry & Turnip Salad (V, GF)

With Lemon and Sautéed Spinach

RISOTTO

\$46 / Small / Serves 4-6

\$79 Large / Serves 10-16

Sweet Pea and Broccoli Rice Pilaf (V)(GF)

With Fried Pea Tendrils, Blanched English Peas, Broccoli, Swiss Chard and Basil Pesto

Tomato Risotto (V,GF)

With Tomato Water cooked Whole Grain Rice, Fresh Basil, Savory, and Tomato Bruschetta

Cauliflower Risotto (V,GF)

With Oven Roasted Romanesco Cauliflower, Blended White Cauliflower Puree, Shaved Garlic, Lemongrass Broth and Red Cabbage

Pumpkin Sage Koda Rice Risotto (V,GF)

Olive Oil and Sage Caramelized Pumpkin Risotto, cooked in Oven Roasted Pumpkin Soup, finished with Lemon, Sea Salt, and Braised Greens

Mushroom and Leek Risotto (V,GF)

With Assorted Wild Mushrooms, Fresh Lemon, Purple Basil, Oven Toasted Kale

HEIRLOOM LA DESSERTS

Butterscotch Budino

Butterscotch and Salted Caramel Pudding with Whipped Crème Fraîche and Rosemary Crumble
(Contains trace amounts of alcohol)

\$63 / 6oz Individual Serving / Dozen

Cashew Cheesecake (V,GF)

Blended California Cashew Cream with Citrus Gelée, Seasonal Fruit, Garden Blossoms and Cashew Crumble

\$38 / 6oz Individual Serving / Half Dozen

Cuyama Apple Cobbler

Arkansas Black Apple and Golden Raisin Cobbler with Oat Topping

\$26 / 6oz Individual Serving / Half Dozen

HOUSE-MADE COOKIES

Chocolate Chip with Sea Salt

Valrhona 70% and 40% Chocolate Chips sprinkled with Sea Salt
(Gluten Free Available)

\$28 / Dozen

Oatmeal & Cranberry

Giusto's Organic Old Fashioned Rolled Oats and Cranberries with Meyer Lemon Glaze

\$28 / Dozen

BROWNIES & BARS

Fudgy Chocolate Brownies

Rich Valrhona 70% Fudgy Chocolate Brownie

\$28 / Dozen

Brown Sugar Blondies

Buttery Brown Sugar Blondie

\$28 / Dozen

BREAKFAST & BRUNCH

Breakfast Burritos

Organic Egg Scramble with House-Cured Meats, Roasted Seasonal Vegetables and White Cheddar wrapped in a Flour Tortilla served with House-Made Salsa

Vegetarian Available

\$12 / Minimum 6 per Order

Breakfast Frittata (GF)

Organic Egg Frittata with House-Cured Meats, Roasted Seasonal Vegetables, Parmesan, and Mozzarella

Vegetarian Available

\$14 each / cut into 4 Wedges / Serves 2

Breakfast Potatoes (V, GF)

Herb Roasted Potatoes with Sweet Peppers, Grilled Onions, and Pickled Pepper Chutney

\$47 / Small / Serves 8-12

\$88 / Large / Serves 16-20

Pasture-Raised Chicken Apple Sausage Links (GF)

With Fresh Herbs, Apples, and Chicken

\$20 / 12 Pieces

Peads & Barnetts Bacon (GF)

with Maple and Maldon Sea Salt, Slow Smoked, Sliced and Grilled to order

\$25 / 12 Strips

Honey Ricotta French Toast

Honey Ricotta Stuffed Brioche French Toast, battered with Vanilla Custard, served with Sweet Cream Butter and Blueberry Maple Glaze

\$23 / Small, 6 pieces / Serves 4-6

\$44 / Medium, 12 pieces / Serves 8-12

\$56 / Large, 16 Pieces / Serves 13-16

House-Made Belgian Waffles

Served with Sweet Cream Butter and Seasonal Fruit Compote OR Maple Syrup

\$20 / Small, 12 Pieces / Serves 4-6

\$38 / Medium, 20 Pieces / Serves 8-12

\$57 / Large, 32 Pieces / Serves 16-20

*****Maple Syrup Add On \$12 per cup / \$23 per pint**

BREAKFAST YOGURT & OATS

Fruit Parfait (GF)

Straus Farm Organic Greek Yogurt with Seasonal Fruit and House-Made Jam

\$7

+\$1 House-Made Granola Add On

Minimum 6 per Order

Overnight Oats (GF)

Straus Farm Organic Greek Yogurt and Almond Milk Soaked Oats with Peacock Farm Raisins and Pudwill Farm Blueberries, topped with Pumpkin Seeds and Almond Butter

\$9

+\$1 House-Made Granola Add On

Minimum 6 per Order

House-Made Granola (GF)

Steal Cut Oats, Pecans, Slivered Almonds, Pumpkin Seeds, Brown Sugar, and a Pinch of Salt

\$9 / Pint

\$14 / Quart

Assortment of Pastries

Our Chef's Selection of Pastries; may include house-made Scones, Muffins, and Seasonal Breads and Hand Pies

\$37 / Dozen

Seasonal House-Made Jam (V, GF)

\$9 / 4 oz.

BEVERAGES

Compostable Cups Included with Beverages

Intelligentsia Coffee Set-up

Includes Organic Half & Half, Almond Milk, Raw Sugar, and Stevia
(Decaffeinated Coffee available by request only)

\$38 / 9, 8oz Servings

Hot Tea Set-up

Includes Hot Water, Assorted Tea Bags, Honey, and Lemon Wedges

\$28 / 9, 8oz Servings

Intelligentsia Cold Brew Coffee

Includes Organic Half & Half, Almond Milk, and Raw Sugar

\$33 / Half Gallon \$67 / Gallon

Orange Juice

\$21 / Half Gallon \$36 / Gallon

Grapefruit Juice

\$21 / Half Gallon \$36 / Gallon

Ginger Plum Iced Tea

Includes Organic Cane Sugar and Lemon Wedges

\$9 / Half Gallon \$16 / Gallon

Fresh Squeezed Lemonade

Fresh Squeezed Lemon Juice and Organic Cane Sugar

\$9 / Half Gallon \$16 / Gallon

House-Made Agua Fresca

Macerated and Blended Seasonal Fruit with Organic Cane Sugar and Garden Herbs

\$13 / Half Gallon \$25 / Gallon

Heirloom LA Bottled Water

\$2.50 / 16oz Bottle

COMPOSTABLES

VerTerra

Premium environmentally-friendly dinnerware made only from fallen leaves and water, paired with bamboo utensils and recycled napkins

\$6 / Place Setting

CornWare

Standard biodegradable plate and utensils, paired with recycled napkins

\$4 / Place Setting

**FOR EASY MENU PLANNING,
SEE OUR PACKAGES!**